



## HAPPY CHRISTMAS

### CHRISTMAS DAY MENU 2025

Gin cured salmon, salmon caviar, horseradish & beetroot cream cheese mousse, fennel & apple slaw

Duck confit, roasted chestnut, game reduction, cream of wild mushrooms,  
duck fat fried sourdough, fresh spiced marmalade

Mille-feuille of pastry, ratatouille, whipped goats cheese, walnut pesto

Roasted chestnut, shallot & bramley apple soup topped with Sussex Charmer served with bread

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Strawberry & Champagne Sorbet

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Nyetimber poached turkey breast with roast potatoes, pigs in blankets, seasonal vegetables,  
pork, apricot & chestnut stuffing, luxury gravy

Fillet of beef wellington with wild mushroom duxelle, potato & turnip dauphinoise,  
artichoke puree, wilted spinach & rosemary red wine jus

Pan fried seabass, crab & potato croquette, braised monks beard, lemongrass veloute

Roasted root vegetable & shallot tart tatin topped with camembert & rocket salad

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Traditional Christmas pudding with rum cream

White chocolate & amaretto poached pear cheesecake, biscoff base, pear & amaretto compote,  
Christmas pudding ice cream & dark chocolate dome

Port jelly, raspberry sponge, coconut crème anglaise, Chantilly, blackberry coulis, winter berries

Sussex cheese selection with crackers, apple, chutney, walnuts & local honey

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Mince pie served with Tea or Filter coffee